

Sycuan

BANQUET & EVENT MENUS

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A close-up photograph of a stack of golden-brown croissants and a sandwich. The sandwich is made with a flaky, buttery bread and filled with melted cheese and ham. The bread has a distinct layered texture. The background is a light, neutral color.

BREAKFAST

Sycuan

Continental Breakfast

All breakfast buffets are served with freshly brewed coffee and an assortment of teas with milk, lemon, and honey.
60 minutes of service time.

Rise and Shine \$32

Cranberry and Orange Juice
Seasonal Fruit and Berries
Assortment of Yogurts
Granola with Agave
Selection of Breakfast Breads and Pastries
Whipped butter and assorted preserves

The Deluxe Continental \$36

Cranberry and Orange Juice
Seasonal Fruit and Berries
Assortment of Yogurts
Granola With Agave
Steel Cut Oats
Whipped butter and assorted preserves
Smoked Salmon
Bagels, sliced tomatoes, capers, sliced onions, and whipped cream cheese
Selection of Breakfast Breads and Pastries
Whipped butter and assorted preserves

Breakfast Buffet

All breakfast buffets are served with freshly brewed coffee and an assortment of teas with milk, lemon, and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Working Breakfast \$33

Cranberry and Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Breakfast Sandwiches – Choice of Two:

Groups over 100 people will only choose one option.

Bacon and Egg

Fried egg, applewood smoked bacon, Monterey Jack, and fresh spinach, on a biscuit

Sausage and Egg

Scrambled egg, sausage, and American cheese on a toasted English muffin

Breakfast Burrito

Scrambled eggs, cheddar cheese, potatoes, and applewood smoked bacon

Spinach and Egg

Scrambled egg white, spinach, and Swiss cheese, on a toasted croissant

Good Beginnings \$35

Cranberry and Orange Juice

Seasonal Fruit and Berries

Assortment of Yogurts

Granola with Agave

Selection of Breakfast Breads and Pastries

Whipped butter and assorted preserves

Steel Cut Oats

Brown sugar and assorted dried fruits and nuts

Scrambled Eggs

Choice of Applewood Bacon or Sausage

Potatoes O'Brien

Breakfast Buffet

All breakfast buffets are served with freshly brewed coffee and an assortment of teas with milk, lemon, and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Baja Sunrise \$39

Cranberry and Orange Juice

Watermelon-Lime and

Strawberry- Pineapple Aguas Frescas

Seasonal Fruit

Mango Tajin® dipping sauce and agave yogurt

Selection of Pan Dulce

Machaca Con Huevos

Scrambled eggs, peppers, onions, and shredded beef

Papas Con Chorizo

Potatoes and chorizo in a spicy tomato sauce

Breakfast Enchiladas

Scrambled eggs and cheddar cheese in warm corn tortillas smothered in ranchero sauce

Traditional Spanish Rice

Refried Beans

Guacamole, Pico De Gallo, Salsa Fresca, and Sour Cream

Warm Corn and Flour Tortilla

Breakfast Enhancements

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee. Attendant fee of \$150 required, additional attendant fee required for every 100 guests.

Attended Stations:

Pancake and Waffle Station \$10

Fresh berries, whipped cream, artisan syrups, gourmet spreads, toasted nuts, sliced bananas, and ice cream

Mimosa Bar \$15

Sparkling Wine, orange, pomegranate and pineapple juice, with assorted fruit garnish

Bloody Mary Bar \$15

Absolut® Peppar, bloody mary mix, assorted pickled vegetables, olives, peppered bacon strips, horseradish and assorted hot sauces

Omelet Station \$16

*Cheddar and Jack cheese, sausage, ham, bacon, peppers, tomatoes, spinach, mushrooms, salsa, and onion
300 person maximum*



LUNCH

Sycuan

Buffet Lunches

All lunches are served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

That's a Wrap! \$58

Soups - Select One:

Tomato Basil

Served with a goat cheese biscuit

Minestrone

A hearty blend of seasonal vegetables, beans, tubetti pasta in a savory broth, topped with fresh parmesan and basil

Broccoli Cheddar

Creamy broccoli and cheddar cheese soup

Entrées - Select Two:

Turkey Wrap

Shredded lettuce, vine-ripened tomato, Swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla

Baja Chicken Wrap

Romaine, corn, black beans, avocado, cheddar, spicy ranch dressing on a wheat tortilla

Italian Wrap

Salami, ham, provolone cheese, fresh spinach, roasted red peppers, tomatoes, Italian dressing, on flour tortilla

Roast Beef Wrap

thin slices of roasted beef top sirloin, lettuce, tomato, garlic aioli, on flour tortilla

Roasted Eggplant Wrap

Cucumber, watercress, red pepper hummus, and feta cheese on a spinach tortilla

Accompaniments

Pickle spears, shaved onion, pepperoncini, preserved peppers, mayo, whole grain mustard, classic yellow mustard, and horseradish sauce

Sides

Seasonal Fruit and Berries

California Pear Salad

Mixed greens, sliced pears, strawberries, crumbled mild blue cheese, and candied pecans tossed in balsamic vinaigrette

Pesto Pasta Salad

Artichokes, kalamata olive, parmesan cheese, and sun-dried tomato

House-made Potato Chips

Parmesan & herb and sea salt & black pepper

Desserts

Lemon Bars

Buttery shortbread crust topped with tangy lemon curd

Cookies

Chocolate chip & oatmeal raisin

Buffet Lunches

All lunches are served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Almuerzo del Sol \$60

Corn and Black Bean Salad

Sweet corn, black beans, cotija cheese, crispy tortilla, and spicy ranch

SoCal Caesar Salad

Hearts of romaine, cotija cheese, avocado, tortilla strips and cilantro caesar dressing

Ajillo Chicken Enchiladas

Garlic braised pulled chicken wrapped in corn tortillas and baked in rojo sauce with melted habanero jack cheese

Chile Verde

Tender braised pork in a spicy tomatillo sauce

Refried Black Beans

Fideo Vegetable Rice Pilaf

Accompaniments

Guacamole, pico de gallo, sour cream, corn, and flour tortilla chips

Caramel Queso Flan

Mini Churros

Home Comfort \$65

Tossed Cobb Salad

Iceberg, bacon, roasted turkey, avocado, cherry tomatoes, egg, blue cheese crumbles, and herbed blue cheese dressing

Roasted Brussels Sprout Salad

Leeks, cauliflower, goat cheese, and sherry vinaigrette

Crab and Lobster Bake

Cavatappi pasta, tarragon, cream cheese mornay, and buttered breadcrumbs

Beef Meat Loaf

Shropshire blue cheese, stilton blue cheese, and a cranberry port demi glaze

Three Onion Whipped Potatoes

Caramelized shallot, scallion, and crispy onion strings

Roasted Baby Carrots

Honey thyme glaze

Warm Cheddar Rolls and Butter

Bread Pudding

Bourbon crème anglaise

Warm Apple Cobbler

Buffet Lunches

All lunches served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Smokehouse Grill \$70

Seasonal Fruit Salad

Roasted Corn Salad

Green beans, sweet cherry tomato, and cilantro vinaigrette

Mixed Green Salad

Shaved red onion, black olives, cherry tomatoes, iceberg lettuce, and cucumber in a sweet tomato vinaigrette

Creamy Potatoes Mousseline

Baked Macaroni

Cavatappi pasta, three cheese sauce, and buttered bread crumbs

Smoked Brisket

Served with bourbon BBQ sauce

Bone-In BBQ Chicken Breast

Selection of Pickles

Jalapeño Cheddar Cornbread

Warm Cheddar Rolls with Butter

Cream Cheese Frosted

Preacher Cupcakes

Bourbon Pecan Pie Tartlets

Rising Sun \$70

Baby Bok Choy Salad

Toasted almonds, red cabbage, shredded carrots, celery, crispy rice noodles and miso ginger dressing

Quinoa and Ahi Tuna Sashimi Style Salad

Ginger, eno, cucumber, radish, quinoa, and carrots

Vegetable Egg Rolls

Seasoned vegetables in a crispy egg roll wrapper, served with sweet chili sauce

Sushi Bar +15 per person

California roll, Philadelphia roll, ahi roll, pickled ginger, wasabi, and soy sauce

Peppered Beef

Sliced beef, bell peppers, and sauteed onions in a spicy hoisin sauce

Soy and Orange Glazed Chicken

Asian Fried Rice

Egg, Chinese sausage, shrimp, bell peppers, cashews and green onions

Kung Pao Brussels Sprouts

Coconut Rice Pudding

Ube Cheesecake Bites

Fortune Cookies

Buffet Lunches

All lunches served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon and honey.

60 minutes of service time.

Groups of fewer than 24 people will be charged a \$200 set-up fee.

Taste of Italy \$68

Tuscan White Bean Soup

Caprese Salad

Tomato, mozzarella, basil

Chopped Italian Salad

Romaine hearts, olives, grilled artichoke, shaved onions, salami, tomato, cucumber, and parmigiano reggiano

Herbed Chicken Piccata

Lemon caper sauce

Shrimp Scampi

Garlic butter sauce

Capellini Pasta

Stewed tomato, garlic, olive oil, side of shredded parmesan cheese, crushed red pepper flakes

Pesto Risotto

Peppers, tomato, eggplant, summer squash, toasted pine nuts

Espresso Tiramisu

Panna Cotta

Plated Lunches

All lunches served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon, and honey.

Starters – select one:

Tomato Basil Bisque
Served with a goat cheese biscuit

Minestrone
A hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil

Ale Cheddar Soup
Potatoes, bacon, and crispy leeks

Iceberg Wedge Salad
Stilton blue cheese, cherry tomatoes, and chervil dressing

Chef's Caesar Salad
Baby gems, parmesan crispy, grape tomato, Caesar dressing, sourdough crouton

Gorgonzola and Grape Salad
Arugula, walnuts, and tarragon dressing

Mixed Green Salad
Mesclun greens, cucumbers, baby tomato, shredded carrots, and choice of ranch or balsamic vinaigrette

Entrée – select two:

Wild Mushroom Ravioli \$45
Tarragon cream sauce, sauteed spinach, caramelized onions, and parmesan

Truffle Mushroom Risotto \$45
Roasted portobello, herb lemon drizzled

Miso Tofu \$45
Rice noodle, baby bok choy, baby carrots, and Japanese rice

Miso Cod \$50
Served with baby bok choy, shitake mushroom, water chestnut

Vegan Meatloaf \$50
Olive oil mashed potatoes and seasonal vegetables, dairy, gluten, and nut free

Salmon Veracruzana \$50
Roasted lime marinated salmon, vegetable rice pilaf, and salsa Veracruz

Grilled Marinated Chicken Breast \$50
Country style roasted fingerling potatoes

Lemon Butter Chicken Pasta \$50
Pennette Pasta with cherry tomatoes, preserved lemon, and spinach

Chinese Braised Pork Belly \$50
Served with shrimp fried rice and Chinese broccoli

12 Hour Braised Short-Rib \$55
Served with creamy mashed potatoes, assorted wild mushrooms, baby carrots, spinach in a savory tart shell

Adobo Braised Short-Rib \$55
Grilled asparagus, baby carrots, and pressed potato au gratin

Top Sirloin \$60
Whipped garlic potatoes, charred broccolini, and balsamic tomato jam

Plated Lunches

All lunches served with freshly brewed coffee, iced tea, and an assortment of teas with milk, lemon, and honey.

Dessert – select one:

Cream Cheese Frosted Carrot Cake

Caramel Cheesecake

Fresh Fruit Tartlet

Max 100 guests

Double Chocolate Cake With Caramel

Pineapple Coconut Cake

Caramel Ganache Bar

Tiramisu

Ube Cheesecake

NY Style Cheesecake with Berries

Dubai Chocolate (+10)

Dessert Display

Chef's selection of assorted mini desserts

Lunch on the Go \$35

All lunches include fruit salad, pasta salad, chips, cookie, and a bottle of water. Does not include dedicated service staff.

Minimum of 10 people.

Select Two:

Turkey Wrap

Shredded lettuce, tomato, Swiss cheese, and cranberry mayonnaise on a whole-wheat tortilla

Roasted Eggplant

Cucumber, watercress, red pepper hummus, and feta cheese on a spinach tortilla

Italian Sub

Ham, salami, pepperoni, tomato, pepperoncini, shredded lettuce, shaved onion, provolone, and Italian dressing

Chicken Pesto

Grilled sliced chicken breast, leaf lettuce, sliced tomato, mozzarella cheese, and pesto aioli on a French roll

Ham and Swiss

Leaf lettuce, sliced tomato, and mayonnaise on wheat bread



BREAKS

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Themed Breaks

Themed breaks include 30 minutes of service time.

Groups of less than 24 people will be charged a \$200 set up fee.

Just Cookies Please \$13

Chocolate Chip, Heath Bar®
Crunch, Oatmeal, White Chocolate
Cranberry Chunk, and Peanut Butter
Cookies

Blaze Your Own Trail \$15

An Assortment of Nuts, Dried Fruits,
and Candies to Create Your Perfect
Trail Mix

Candied Bacon Sails

Carrot and Ginger Shooters

Watermelon Fizz

Farmers Market Display \$15

Selection of Seasonal Fruit and
Crudités

Salsa Spread \$18

Tortilla Chips

Guacamole, Pico de Gallo, Salsa Roja,
Salsa Verde, and Molcajete Salsa

Sopapillas with Powdered Sugar
and Honey

Watermelon/Lime and
Strawberry/Pineapple Aguas Frescas

Mediterranean Break \$19

Harissa Baba Ghanoush and
Garlic Hummus

Tabouleh Salad and House Potato Chips

Pita Chips

Tzatziki

Additional Snack and Dessert Options

Snacks

Sliced Seasonal Fruit \$6 per person
Whole Seasonal Fruit \$4 each
Assorted Energy & Granola Bars \$4 each
Assorted Quiche Bars: Quiche Lorraine, Tomato Basil \$5 per person
Pita Chips served with Traditional Red Pepper Hummus \$12 per person
Tortilla Chips served with Salsa Roja, Mango Pico de Gallo, and Guacamole \$12 per person
Signature Cookies: Chocolate Chip, Oatmeal Raisin, Snickerdoodle, White Chocolate Macadamia \$36 per dozen
Brownies and Cheesecake Bars: Double Chocolate Fudge Brownies, New York Cheesecake \$42 per dozen
Sweet Spot: Lemon Bars, Apple Crumble, Chocolate Mousse Cake \$42 per dozen
Assorted European Cookies: Almond Biscotti, Chocolate-dipped Palmier, Italian Wedding Cookies \$36 per dozen
Assorted Macarons \$42 per dozen
Assorted Prepackaged snacks: Pretzels, Potato Chips, Gourmet Nuts, Flavored Popcorn (Individual Bags) \$4 each
Häagen-Dazs Ice Cream Bars \$7 each
Hot Jumbo Pretzels
Served with Assorted Mustards \$7 each

Beverages

Cranberry, Apple, or Orange Juice \$5
Coca Cola® Soft Drinks \$4
Smartwater \$3.50
Evian Water \$5
Sparkling Water \$5
Powerade® \$5
Red Bull or Red Bull Sugar Free \$5
Freshly Brewed Coffee \$100 per gallon
Assorted Teavana® Hot Teas \$100 per gallon
Freshly Brewed Iced Tea \$80 per gallon



DINNER

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Tray Passed

60 minutes of service time.

Prices are per piece with a 50 piece minimum per selection.

Chilled Hors D'oeuvre

Tomato Bruschetta \$6

Balsamic, basil chiffonade, toasted baguette

Grilled Watermelon \$6

Crispy speck, whipped goat cheese, pomegranate reduction

Olive Toast \$6

Olive tapenade, and fresh mozzarella on toasted baguette

Tomato and Mozzarella

Brochette \$7

Basil and balsamic glaze

Deviled Eggs \$7

Bacon, avocado, and chives

Curry Chicken Salad \$8

Miniature Ahi Poke Taco \$10

Yuzu aioli and scallion

Spiced Shrimp \$12

Chili rubbed shrimp skewers with cantaloupe

Seared Beef Medallion \$12

Whipped horseradish, crispy potato, and chive

Caviar and Potato \$12

Caviar, roasted new potato, whipped crème fraîche, and chive

Ahi Tartare \$12

Sesame Cornette

California Rolls, Sriracha™ Aioli \$14

Tray Passed

60 minutes of service time.

Prices are per piece with a 50 piece minimum per selection.

Warm Hors D'oeuvre

Spanakopita Triangles \$5

Spinach and cheese filling in a crispy phyllo crust

Brie and Cranberry Triangles \$5

Buttery phyllo dough

Beef Meatball \$6

Tomato sofrito

Boursin® Stuffed Mushroom \$7

Green olive tapenade

Saffron Arancini \$8

Parmesan cream

Bacon Wrapped Date \$8

Goat cheese and balsamic

Beef Picadillo Shu Mai \$8

Salsa roja

Chicken Sate \$10

Thai peanut sauce and sesame seeds

Pork and Shrimp Lumpia \$7

Vegetarian Lumpia \$7

Beef Brochette \$10

Kogi BBQ sauce and chives

Crab Quesadillas \$10

Chipotle aioli and cilantro

Bacon Wrapped Scallop \$10

Hazelnut Vinaigrette

Maryland Style Crab Cake \$10

Red pepper coulis

Short Rib Slider \$10

White cheddar cheese and smoked tomato jam

Coconut Shrimp \$12

Sweet chili glaze

Beef Wellington \$12

Pastry wrapped tenderloin and horseradish aioli

Lamb Lollipop \$12

Seared baby lamb chops and spiced yogurt

Displayed Receptions

60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Fresh Vegetable Display \$11

A selection of crisp carrots, celery, cherry tomatoes, broccoli, cauliflower, radishes, and cucumbers, served with green goddess dressing, creamy pesto, and roasted pepper romesco

Cheese Platter \$20

A curated assortment of blue cheese, aged cheddar, and goat cheese, paired with olives, fig jam, hummus, mixed nuts, pita, and crackers

Cornucopia of Chips \$22

An assortment of salsa roja, salsa verde, pineapple pico de gallo, fresh guacamole, queso fundido, accompanied by corn, and flour tortilla chips, as well as sweet buñuelos

Charcuterie & Cheese Board \$25

A refined selection of imported and domestic cheese, complemented by bresaola, coppa, and soppressata. Served with olives, fig jam, hummus, grain mustard, pita, and crackers

Pacific Rim \$35

A delightful selection of sushi rolls, nigiri, spam masubi, spring rolls, beef skewers, chili, and salted edamame, complemented by crispy chicken bao, wasabi, ginger, soy sauce, and peanut dipping sauce

Seafood Soiree \$55

A luxurious spread of shrimp, oysters, mussels, scallop ceviche shooters, crab claws, chili-glazed salmon, served with green goddess dressing, red garlic mojito sauce, harissa cocktail sauce, and classic mignonette

Attended Stations

Reception stations include 120 minutes of service time. A minimum of three stations are required for stand-alone functions.

Groups of fewer than 48 people will be charged a \$200 set-up fee. 400 person maximum.

Slider Station \$26

Kobe Beef Slider

Tender Kobe beef, paired with pickles and a signature burger sauce

Pulled Pork Slider

Succulent pulled pork, topped with tangy slaw

Pulled Chicken Slider

Savory pulled chicken, melted Swiss cheese, and mojito sauce

Bellas Artes Street Tacos \$31

Grilled carne asada, shrimp, and carnitas, served on soft, handmade maizena tortillas. Topped with lime-marinated onions, pickled radishes, fresh salsa roja, mojito sauce, guacamole, and cotija cheese

Create your Custom Poke Bowl \$34

Fresh ahi tuna, citrusy hamachi, and succulent salmon dressed in flavorful marinades like soy yuzu vinaigrette, sesame chili oil sauce, and citrus-sesame blend. Served on a bed of seasoned sushi rice, and topped with an array of delicious garnishes including avocado, pickled ginger, cucumber, and furikake

Sushi Counter Display \$46

Watch our skilled sushi chef prepare fresh sushi, sashimi, nigiri, and rolls right before your eyes. Choose from a variety of fresh seafood, served with traditional accompaniments like pickled ginger, wasabi, and soy sauce.

Attended Dessert Station

Ice Cream Sundae Bar \$20

Vanilla ice cream, chocolate ice cream, hot fudge, caramel sauce, brownie bites, chopped peanuts, sliced almonds, chopped Oreos, mini marshmallows, chocolate sprinkles, rainbow sprinkles, diced strawberries, whipped cream, and maraschino cherries

Beignet Station \$20

Warm golden-fried, dusted with powdered sugar and cinnamon sugar, served with a selection of gourmet toppings and drizzles; chocolate, caramel, raspberry, or honey

Crème de la Crème \$23

An exquisite selection of French delicacies including delicate French macarons, lemon tartelette meringue, and buttery flaky palmier

Action Stations

These action stations are only allowed on the Heritage Lawn and with a minimum of 100 people.

Sicilian Wood-Fired Flatbreads & Pizzas

\$32

Our hand-tossed dough is baked to golden perfection in a traditional wood-fired oven. Topped with a selection of artisan cheeses, seasonal vegetables, applewood-smoked bacon, Italian sausage, organic chicken, and premium cured meats. Finished with a drizzle of pesto and balsamic glaze.

Seafood Scampi \$40

Tender gulf shrimp and bay scallops sautéed with fresh garlic, herbs, and juicy tomatoes, all finished in a white wine and lemon reduction. Tossed with delicate capellini pasta and topped with freshly grated parmesan. Sliced rosemary-infused focaccia bread

Spanish Paella Bar \$50

Experience the essence of Spain with our flavorful paella made with aromatic saffron-infused bomba rice and seasonal vegetables. Paella Classico, a rich combination of a vibrant mix of fresh shrimp, clams, mussels, calamari, chicken drumette, chorizo

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Coastal Comfort - \$70

Spinach Salad

Tender spinach leaves topped with candied walnuts, crumbled blue cheese, poached pear slices, and a red wine honey vinaigrette

Crispy Skin Arctic Char Grenobloise

Pan-seared arctic char with a crispy skin, served with a classic grenobloise sauce of brown butter, croutons, capers, and lemon

Marinated Chicken Breast with Tarragon Demi

Juicy marinated chicken breast, served with a rich tarragon demi-glaze

Artichoke Barigoule and Garbanzo Beans

Slow-cooked artichokes in a fragrant broth with garbanzo beans, carrots, and herbs

Roasted Fingerling Potatoes and Niçoise Olives

Grilled Asiago Polenta

Topped with forest mushroom ragu and fresh herbs

Warm Olive Rolls and Butter

Blueberry and Yuzu Cheesecake

A twist on a classic cheesecake, with a tangy yuzu citrus flavor and sweet blueberry topping

Double Chocolate Cake

With caramel topping

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Avanti \$75

Pancetta Baby Spinach Salad
Crisp pancetta, grated parmesan, cherry tomatoes, and cherry vinaigrette

Baby Gem Salad
Charred red onion, sundried tomatoes, and lemon anchovy vinaigrette

Grilled Market Vegetables
An assortment of fresh grilled vegetables served with artichoke tapenade and feta aioli dipping sauces

Tarragon Grilled Swordfish
Lemon caper butter

Bruschetta Chicken
Heirloom tomatoes, fresh basil, mozzarella, and candied pine nuts on top of grilled chicken

Rustic Brown Butter Gnocchi
Sautéed Italian sausage, arugula, grated parmesan, and a rich brown butter sauce

Grilled Asiago Polenta
Topped with forest mushroom ragu and fresh herbs

Warm Dinner Rolls and Butter

Tiramisu Mousse
Espresso-soaked lady finger cake with mascarpone mousse

Chocolate Cannoli with Espresso Cream
Crispy cannoli shells filled with a smooth espresso cream, finished with a crunchy cookie garnish

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Casa Cocina \$80

Corn and Black Bean Salad

Sweet corn, black beans, cotija cheese, crispy tortilla, and Valentina® pepper dressing

Grilled Caesar Salad

Hearts of romaine, shaved red onion, cotija cheese, and cilantro caesar dressing

Sea Bass Ceviche

Fresh and zesty with citrus marinated sea bass

New York Striploin Fajitas

Sliced New York strip served over seared peppers, onions, and tomatoes

Lime and Garlic Roasted Chicken

Juicy chicken roasted with a zesty lime and garlic marinade

Grilled Ahi Tuna

Topped with tangerine pico de gallo and micro cilantro

Drunken Beans

Bacon, poblano peppers, onions, and tomato simmered in Dos Equis® Amber

Fideo Vegetable Rice Pilaf

Light and flavorful vegetable rice pilaf with fideo pasta

Guacamole, Pico de Gallo,

Sour Cream

Served with corn and flour tortilla chips

Caramel Queso Flan

Mini Churros

Crispy and sweet mini churros, dusted with cinnamon sugar

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Pacific Cove \$85

Lemon Ginger Cucumber Salad

Baby cucumber, heirloom tomatoes, shaved red onions, and yuzu ginger vinaigrette

Baby Bok Choy Salad

Toasted almonds, red cabbage, shredded carrots, celery, crispy rice noodles, and miso ginger dressing

Steamed Gyoza

Tender pork dumplings with carrots, onion, and served with a ginger-vinegar sauce

Rolled Sushi Bar

California roll, Philadelphia roll, ahi roll, with pickled ginger, wasabi, and soy sauce

Seared Chilean Sea Bass

Ginger soy lemon sauce

XO Kobe Beef

Sliced Kobe beef, XO sauce, snow peas, and sautéed onions

Lemongrass Chicken

Grilled bone-in chicken thigh infused with a fragrant lemongrass marinade

Asian Fried Rice

Chinese sausage, onion, and bell peppers

Kung Pao Brussel Sprouts

Crispy brussels sprouts tossed in a savory kung pao sauce

Sticky Rice Pudding, Pineapple Compote

Lychee Panna Cotta

Creamy panna cotta infused with refreshing lychee flavor

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Urbane Class \$85

The Wedge Salad

Point Reyes blue cheese, crispy baby iceberg lettuce, candied bacon crumbles, and chervil dressing

The Coastal Salad

Baby gem greens, heirloom tomatoes, baby cucumber, pickled asparagus, goat cheese, and roasted tomato vinaigrette

Rock Shrimp Bake

Sautéed rock shrimp, cavatappi pasta, baby spinach, and triple cream sauce

Herb Roasted Chicken

Apple Brandy Braised Short Rib

12-hour braised short rib with white balsamic mushrooms and calvados brandy sauce

Thyme-Scented Fingerling Potatoes

Warm onion rolls and butter

Butter-Poached Green Beans

Cheesecake with Mixed Berries

Double Chocolate Cake

With caramel topping

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Lasang Pinoy \$85

Green Beans Adobo

Tender green beans in a savory soy, garlic, onion, and vinegar marinade

Veggie Chop Suey

Bell peppers, chayote, carrots, onions, celery, and tofu in a light soy-based sauce

Pork-Shrimp Lumpia

Crispy egg rolls filled with ground pork, shredded shrimp, and sesame flavor

Pancit Guisado

Rice noodles with chicken, shrimp, carrots, celery, cabbage, and a flavorful soy-based sauce

Beef Caldereta

Bone-in short ribs stewed in tomato sauce, pâté, andouille sausage, carrots, and potatoes

Chicken Inasal

Grilled bone-in chicken thighs marinated in a sweet and tangy blend.

Lechon Belly

Stuffed pork belly with liver and soy-vinegar sauce

White Rice

Pandesal

Fluffy, sweet filipino bread rolls

Buko Pandan

Coconut meat in pandan-flavored jelly, served with milk

Ube Cheesecake Bites

Delightful bites of creamy ube cheesecake

Buffet Dinner

All buffet dinners are served with freshly brewed coffee, and an assortment of hot teas with milk, lemon, and honey.
60 minutes of service time.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

From the Seafood Market \$95

House Special Clam Chowder
Served with a crispy sourdough crouton

Chopped Cobb Salad
Lump crab, seared shrimp, hard-boiled egg, crispy bacon, tomato, blue cheese

Chilled Grilled Asparagus Salad
Wild baby arugula, tomato relish

Seafood Cioppino
Littleneck clams, Prince Edward Island mussels, prawns, sea bass, in a fennel-tomato broth

Lobster Rolls
Connecticut-style lobster salad on a toasted brioche bun, served with slaw

Char-Grilled Skirt Steak
Roasted spring onion and garlic jus

Roasted California Vegetables
Local squash, eggplant, bell peppers, red onion, cherry tomatoes, drizzled with California olive oil

Wild Rice Pilaf
Infused with lemon and thyme

Old-Fashioned Chocolate Cake

Grand Marnier Cheesecake

Plated Dinners

All dinners are served with freshly brewed coffee, iced tea, and warm rolls.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Starters – Select One:

Tomato Basil

Served with a goat cheese biscuit

Minestrone

A hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil

Ale Cheddar Soup

Potatoes, bacon, and crispy leeks

Chef's Caesar Salad

Baby gems, parmesan crisp, grape tomato, caesar dressing, sourdough croutons

Gorgonzola and Grape Salad

Fresh arugula, toasted walnuts, and a fragrant tarragon dressing

Mixed Green Salad

Mesclun greens, cucumbers, baby tomatoes, shredded carrots, and your choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crispy baby iceberg lettuce, candied bacon, and a chervil dressing

Entrées - Select Two:

Wild Mushroom Ravioli \$55

Tarragon cream sauce, sautéed spinach, caramelized onions, and parmesan

Crispy Pork Porchetta \$55

Mushroom rice, pilaf-haricot vert, baby carrots, herb infused gravy

Peruvian Chicken \$59

Blistered shishito peppers, green rice, aji amarillo sauce

Grilled Marinated Chicken Breast \$59

Country style roasted fingerling potatoes

Vegan Meatloaf \$60

Olive oil mashed potatoes and chef's choice vegetables. Gluten, dairy, nut free

Miso Tofu \$60 or Miso Black Cod \$65

Shirataki noodles and pickled vegetables

Oven Roasted New Zealand Rack of Lamb \$62

Grilled asparagus, baby carrots, pressed potato, mint yogurt, and lamb jus

Scottish Salmon \$65

Lemon herb quinoa, broccolini, and sauce vierge

Herb-Crusted Salmon \$65

Parsnip puree, seared broccolini, and lemon dill crème fraîche

12-Hour Braised Short Rib \$65

Creamy mashed potato, forest mushrooms, and Swiss chard in a savory tartlet

Grilled 10oz Ribeye Steak \$65

Twice-baked cheddar potato, and grilled asparagus with creamed horseradish

Chilean Sea Bass \$70

Lemon beurre blanc, assorted seasonal baby vegetables, rice pilaf, port wine reduction

Stilton Crusted Filet Mignon \$72

Crushed Kennebec potatoes, grilled asparagus, and horseradish demi-glace

Pan Seared Scallop \$75

Lobster risotto and summer squash

Steamed Atlantic Lobster Tail \$85

Grilled asparagus, lemon-scented rice pilaf, drawn butter, and béarnaise sauce

Plated Dinners

Dessert – select one:

Cream Cheese Frosted Carrot Cake

Caramel Cheesecake

Fresh Fruit Tartlet

Max 100 guests

Double Chocolate Cake With Caramel

Pineapple Coconut Cake

Caramel Ganache Bar

Tiramisu

Ube Cheesecake

NY Style Cheesecake with Berries

Dubai Chocolate (+10)

Dessert Display

Chef's selection of assorted mini desserts

Duets

Build your perfect pair. All duet dinners are served with freshly brewed coffee, iced tea, and warm rolls.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Starters – Select One:

Tomato Basil

Served with a goat cheese biscuit

Minestrone

A hearty blend of seasonal vegetables, beans, tubetti pasta in a savory tomato broth, topped with fresh parmesan and basil

Ale Cheddar Soup

Potatoes, bacon, and crispy leeks

Chef's Caesar Salad

Baby gems, parmesan crisp, grape tomato, caesar dressing, sourdough croutons

Gorgonzola and Grape Salad

Fresh arugula, toasted walnuts, and a fragrant tarragon dressing

Mixed Green Salad

Mesclun greens, cucumbers, baby tomatoes, shredded carrots, and your choice of ranch or balsamic vinaigrette

The Wedge Salad

Shropshire blue cheese, crispy baby iceberg lettuce, candied bacon, and a chervil dressing

Main Course – Select One:

10oz. Mary's Chicken Breast with Macadamia Herb Crusted Salmon \$70

Tomato fondue beurre blanc, fingerling potatoes, and balsamic braised brussels sprouts

Grilled Ribeye Steak Au Poivre and Chilean Sea Bass \$80

Sea bass served with a port wine drizzle. Sides of gnocchi, caramelized onion, and broccolini.

12 Hour Braised Short Rib and Jumbo Shrimp Scampi \$85

Mashed potato, mushroom and spinach in savory tart

Crusted Rack of Lamb and Seared Dive Boat Scallops \$95

Lamb served with mushroom forestière sauce. Sides of maple glazed rainbow carrots, and creamy pesto risotto.

Filet Mignon and Steamed Atlantic Lobster Tail \$120

Filet served with red wine sauce, lobster tail served with drawn butter. Sides of potatoes au gratin and grilled asparagus.

Duets

Build your perfect pair. All duet dinners are served with freshly brewed coffee and iced tea.

Groups of fewer than 48 people will be charged a \$200 set-up fee.

Dessert – select one:

Cream Cheese Frosted Carrot Cake

Caramel Cheesecake

Fresh Fruit Tartlet

Max 100 guests

Double Chocolate Cake With Caramel

Pineapple Coconut Cake

Caramel Ganache Bar

Tiramisu

Ube Cheesecake

NY Style Cheesecake with Berries

Dubai Chocolate (+10)

Dessert Display

Chef's selection of assorted mini desserts

Carving Station

Carving stations may only be added to buffet menus. 60 minutes of service time. Attendant fee of \$150 required.

Additional attendant fee required for every 100 guests.

Salmon Wellington \$200

Puff pastry with lemon tarragon beurre blanc, serves 10

Deep-fried Whole Spot Bass \$200

Meyer lemon beurre blanc, and roasted fingerling potatoes, serves 20 (seasonal)

Herb-Roasted Lamb Legs \$200

Served with natural jus, mint mustard sauce, potato au gratin, and roasted seasonal vegetables, serves 20

Signature Porchetta \$225

Asian mignotte, creamy-tangy pâté sauce, toasted ciabatta, and mushroom-truffle rice pilaf, serves 20

Herb-Roasted Tenderloin \$350

Accompanied by wild mushroom reduction and sourdough rolls, serves 20

Prime Rib \$400

Rosemary and garlic crusted prime rib. Served with horseradish cream, au jus, and King's Hawaiian Rolls, serves 40

Hand Carved New York Striploin \$400

USDA Prime served with horseradish cream, caramelized shallot jus, and crispy onions, serves 20



BEVERAGES

Sycuan

Bar Packages

All bars include your selection of deluxe or premium liquors, red and white wine, domestic and imported beers, soft drinks, and drink mixers. Pricing is based on a per drink basis for the actual number of drinks consumed.

One bartender required per every one hundred guests @ \$150 each — billed to the master account.

Cash Bar

Soft Drinks and Juices \$5
Specialty Waters \$5
Domestic Beer \$8
Premium/Craft Beers \$9
House Wine \$14
Premium Wine \$17
Deluxe Liquors \$14
Premium Liquors \$17
Cordials \$17

Hosted Bar

Soft Drinks and Juices \$4
Specialty Waters \$4
Domestic Beer \$7
Premium/Craft Beers \$8
House Wine \$13
Premium Wine \$16
Deluxe Liquors \$13
Premium Liquors \$16
Cordials \$16

Premium Brands

Grey Goose® Vodka
Bombay Sapphire® Gin
Kuleana® Rum
Patron Silver® Tequila
Makers Mark® Whiskey
Johnnie Walker Black
Label® Scotch

Deluxe Brands

Skyy® Vodka
Beefeater® Gin
Bacardi® Rum
818 Blanco® Tequila
Jim Beam® Whiskey
Dewars® Scotch

Bar By The Hour

All bars include your selection of deluxe or premium liquors, red and white wine, domestic and imported beers, soft drinks, and drink mixers. Pricing is per guest, based on full guarantee for the specified time frame.

Premium Package

1 Hour - \$32
2 Hour - \$48
3 Hour - \$60
4 Hour - \$72

Deluxe Package

1 Hour - \$26
2 Hour - \$39
3 Hour - \$49
4 Hour - \$59

Priced per person. All Prices Subject to 20% Service Charge and 8.25% Sales Tax.

Beverages

Cranberry, Apple, or Orange Juice \$5

Coca Cola® Soft Drinks \$4

Smartwater® \$3.50

Evian® Bottled Water \$5

Sparkling Water \$5

Powerade® \$5

Red Bull® or Red Bull® Sugar Free \$5

Freshly Brewed Coffee \$100 Per Gallon

Assorted Teavana® Hot Teas \$100 Per Gallon

Freshly Brewed Iced Tea \$80 Per Gallon



POLICIES & FAQs

Sycuan

Policies & FAQs

Banquet Room Availability

Banquet space is determined based upon the number of guests and set up requirements. If a change from the contracted room set up is required on the day of the event, a minimum of \$150 additional fee will apply for up to 3 hours of labor. Additional hours will be billed at \$150 each. Due to time required for our staff to prepare the area properly for your event, your contracted banquet room will be available to you and your hired vendors 90 minutes before the event start time. Arrangements must be made in advance to have access to the room before your contracted time, may be allowed based on availability, and additional rental charges will apply. Sycuan Casino Resort reserves the right to reassign banquet facilities as deemed necessary by management.

Menu

Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Prices are subject to change if they are not stated on a signed contract. Meals served after 2:00 p.m. will be priced as dinner functions. Food and beverage minimums do apply and are based on the banquet room, day of week, and time of day, which your Catering Manager can provide. If the food and beverage minimum is not met, the difference is billed as a room rental fee. 20% service charge and 8.25% sales tax (or such equivalent rate as charged by San Diego County) are added to the food and beverage minimums. We understand that some of your guests may have special meal requirements (vegetarian / low salt / no gluten) and we are happy to accommodate these requests with five business days advance notice. Specialty meals will be charged at the same price as the selected entrée. No food or beverage may be removed from your appointed banquet space at the conclusion of your function. Event space rental is a total of five hours. Outdoor events will end no later than 10:00pm with last call happening at 9:30pm. Additional room rental is \$125.00 per half hour until 12:00am. Our facility ends functions at 12:00am but can make special arrangements until 1:00am. Rental from 12:00am until 1:00am is \$1250.00 Your service bar will maintain an 11:30pm "last call" and bar services will not be available in this final 12:00am until 1:00am hour.

Outside Food and Beverage

The preparation and service of food and beverages at Sycuan Casino Resort is subject to health license regulations. Therefore, food and beverages may not be brought into the facility. The one exception is your wedding cake, which must be provided by an outside vendor. Our cake cutting fee is \$2.25 per person. Our corkage fee for Client provided wine is \$25.00++ per 750ml bottle, \$30.00 per 1.5L bottle. Sycuan Casino Resort reserves the right to apply a service charge to any items ordered for your function.

Guarantee Numbers

During the initial planning of your event we request an estimated number of guests expected. A final guarantee is required five business days before the function. This count is not subject to reduction. You will be financially responsible for 100% of your guarantee or the actual number of guests served, whichever number is greater. If a guarantee is not provided five business days in advance, your last estimate will be used as the guarantee number. Sycuan Casino Resort will be prepared for five percent over that final guarantee. Any additional meals, tables, or chairs requested or served over that amount will be billed at 150% of the contracted entrée price.

Decorations & Personal Items

Sycuan Casino Resort furniture and décor must be kept in its place. No decorations are to be affixed to any walls or structures without prior written approval from the Director of Catering. All candles must be contained within a glass votive; no open flames are permitted on property. Absolutely no glitter, rice, sand, silly string, confetti, or sparklers may be used on property. Housekeeping will assess a \$250.00 service charge to the master bill should patron or their agents not comply with this policy. The Resort is not responsible for any items brought to your wedding or by outside vendors. All items must be taken at the conclusion of the event. We cannot guarantee storage or the safe return of any item left in the banquet room after your reception.

Entertainment

Sycuan Casino Resort reserves the right to regulate the level of the music deemed appropriate during your function as well as the placement of instruments and equipment. If volume becomes a problem at any time during your event, Sycuan Casino Resort reserves the right to end your function. Full charges will still apply. Rental of our dance floor is \$500.00.

Linen

Sycuan Casino Resort is happy to provide complimentary house linen and tablecloths and napkins. A wide assortment of colors available upon request for an additional charge see your Catering Manager for a quote. These specialty linens must be ordered a minimum of two weeks in advance.

Policies & FAQs

Private Service Bar

One bartender is required per every one hundred guests. There is a \$150.00 service fee for bar/bartender service for any private banquet room or outdoor space with no minimum expenditure required. The service bar can be "hosted" with the total cost of beverages received by guests added to the master bill, or "no host" allowing your guests to purchase beverages on their own. Bar hours are reserved in the same time block as your function with "last call" 30 minutes prior to end time. Keg beer may not be brought on property from an outside source at any time. A private service bar can be arranged in a hotel suite, provided that all beverage ingredients are provided by Sycuan Casino Resort, and the beverages are hosted by the client. Cash and carry bar service is not available in hospitality suites or hotel rooms.

In accordance with California State Laws no minor(s) (under the age of 21) shall be served alcoholic beverages. In the event that that minors will be in attendance at any function where alcohol is being served Sycuan Casino Resort shall hold the patron both responsible and liable for notification of staff as to any legal adult purchase with intent to distribute to a minor.

Young Guests

We are happy to offer an option for children under 12 years of age. The number of children's menus served cannot exceed 10% of total plated entrées ordered. For buffet service, a reduced price for children under 12 will be offered. Please advise our catering staff of any highchairs you may require for your function.

Payment

A deposit of 10% of the estimated total is required to establish your reservation with all funds being applied to the master bill at the end of your event. Any and all deposits paid to Sycuan Casino Resort are non-refundable and non-transferable. All functions are subject to one master bill. Individual checks/billing are not available. 50% of the estimated balance is due (60) days prior to your function or the reservation is subject to forfeiture. Sycuan Casino Resort has the right to change venue selection at this time based upon the estimated guarantee. Final payment is due 72 hours prior to your function. All food and beverages are subject to a 20% service charge and current sales tax.

Wedding Coordinator Services

In order to ensure a seamless event, a Professional Wedding Coordinator is required and is the responsibility of the Wedding Couple. During the planning process, your Professional Wedding Coordinator is able to assist you with preparing the countless details for your special day. Sycuan Casino Resort requires a Professional Wedding Coordinator for the following:

- Coordinate Wedding Rehearsal
- Provide Hotel with Day-of Timeline (no later than 14-days prior to event)
- Coordinate/Manage Wedding Ceremony (if held at the Hotel)
- Placement and Removal of ALL décor/items provided by Wedding Couple
- Removal of all Gifts and Cards after Ceremony and Reception
- Coordinate/Manage Wedding Reception
- Communication with all Wedding Vendors

*Wedding Coordinator must be present 2-3 hours prior to the start of ceremony/reception (whichever is first) until the contracted end time of reception.

Outdoor Events

Should weather conditions become inclement (either too warm or too cold) for your outdoor function we will do our very best to make indoor arrangements. We cannot, however, guarantee your weather back-up. Sycuan Casino Resort reserves all rights to modify the outdoor areas at any time. We cannot make any guarantees as to the foliage that will be in place at the time of the ceremony. Because of the natural foliage, bees and other insects may be present in these areas which are important to the ecosystem and will not be removed or exterminated for events held outside.

Liability For Damages

Liability for damages is assumed by the client. The patron agrees to reimburse Sycuan Casino Resort for any and all damages to the premises and other portions of the building, including fixtures,

Policies & FAQs

furnishings, and appurtenances. The patron agrees to leave the premises at the end of the event in the order and condition they were delivered (normal wear and tear excepted). Sycuan Casino Resort is not responsible and shall not be held liable for any damages or loss to vehicles, articles of clothing or other personal property of the client and/or guests. Sycuan Casino Resort reserves the right to charge a minimum \$250.00-\$500.00 security deposit which will be held and returned, after inspection, and only if no damages are incurred.

Indemnification

The client agrees to indemnify and hold harmless Sycuan Casino Resort, its officers, directors and employees from and against any civil, contractual, tortious, administrative, or any other type of claims and expenses arising from, or during the event, including reasonable attorney fees, arising out of or in connection with licensee's use of the casino, hotel, banquet facilities, spa or pool area before, during and after the event. Injuries to the person or property of individuals competing in, associated with, or attending the event, including any claims by additional parties based upon infringement of the rights of others, will also be included in this indemnification.

Hotel Rooms

If your guests will require sleeping rooms, please contact the hotel regarding price and availability prior to contracting a date with the catering office. Client is aware, and acknowledges that a Food & Beverage reservation does not guarantee hotel room availability. If you wish to reserve rooms for your guests, a contract with an attrition clause is required.

Guest Room Courtesy Rates

The Hotel will offer a discount off the current selling price on our website. This rate will be based on availability and available until 30 days prior to the event. Reservations can be made by individuals using the web-based reservation method. Once this contract is signed by both parties, Hotel will supply the reservation link to Customer. Once the cutoff date arrives, the rate will no longer apply. Individuals shall be responsible for their own guest room, tax, incidental charges and any other charges not authorized by Group to be billed to the Master Account. All charges incurred are to be paid upon checkout. The Guest Room Rates set forth above are confirmed on a net, non-commissionable basis. Our guaranteed check in time is 4:00pm and check out is 12:00pm.

Sycuan

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